

BLOOMFIELD INDUSTRIES

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Model 9461 Dispenser

**OWNERS MANUAL
for**

**SOLUBLE
COFFEE
DISPENSERS**

**MODEL:
9461KFT**

Includes:

**Installation
Operation
Use & Care
Servicing Instructions**

PRINTED IN UNITED STATES OF AMERICA

WARRANTY STATEMENT

All electrical equipment manufactured by BLOOMFIELD INDUSTRIES is warranted against defects in materials and workmanship for a period of one year from the date of original installation or eighteen (18) months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser, except that:

- a. airpots carry a 30 day parts warranty only.
- b. dispensers; i.e., tea and coffee carry a 90 days parts warranty only, excludes decanters.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

BLOOMFIELD INDUSTRIES DIVISION / SPECIALTY EQUIPMENT MANUFACTURING CORPORATION SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an Authorized Service Agency that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God.

It also does not apply if the serial nameplate has been removed or unauthorized service personnel perform service. The prices charged by Bloomfield Industries for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Bloomfield Industries Authorized Service Agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest Authorized Service Agency, transportation charges prepaid, for services.

In addition to restrictions contained in this warranty, specific limitations are shown below (Additional Warranty Exclusions). Bloomfield Industries Authorized Service Agencies are located in principal cities.

This warranty is valid in the United States and void elsewhere. Please consult your classified telephone directory or your food service equipment dealer; or, for information and other details concerning warranty, write to:

**Service Parts Department
Bloomfield Industries
P.O. Box 280
Verdi, NV 89439**

Phone: (775) 345-0444 Fax: (888) 492-2783

SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, or fuse replacements unless warranted conditions are the cause.
2. All problems due to operation at voltages other than specified on equipment nameplates; conversion to correct voltage must be the customer's responsibility.
3. All problems due to electrical connections not made in accordance with electrical code requirements and wiring diagrams supplied with the equipment.
4. Replacement of items subject to normal wear, to include such items as knobs and light bulbs. Normal maintenance functions including adjustment of thermostats, microswitches, and replacement of fuses and indicating lights are not covered under warranty.
5. All problems due to inadequate water supply, such as fluctuating, or high or low water pressure.
6. All problems due to mineral/calcium deposits, or contamination from chlorides/chlorines. De-liming is considered a preventative maintenance function and is not covered by warranty.
7. Full use, care and maintenance instructions are supplied with each machine. Those miscellaneous adjustments noted are customer responsibility. Proper attention will prolong the life of the machine.
8. Travel mileage is limited to sixty (60) miles from an authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during normal working hours. Overtime premium shall be charged to the customer.
10. All genuine Bloomfield replacement parts are warranted for ninety (90) days from date of purchase on non-warranted equipment. **Any use of non-genuine Bloomfield parts completely voids any warranty.**
11. Installation, labor and job check-out are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians ability to perform services are not covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIMS PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.

3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This must be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Bloomfield Industries cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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SPECIFICATIONS

MODEL	STYLE	VOLTS 50/60 Hz 1ø	WATTS	AMPS	POWER SUPPLY REQUIRED
9461KFT	Soluble Coffee Dispenser	120 VAC	1700	14.2	NEMA 5-15P

APPLICABILITY

This manual applies to the following Bloomfield Industries products:

Model 9461KFT 120V Soluble Coffee Dispenser

FEATURES AND OPERATING CONTROLS

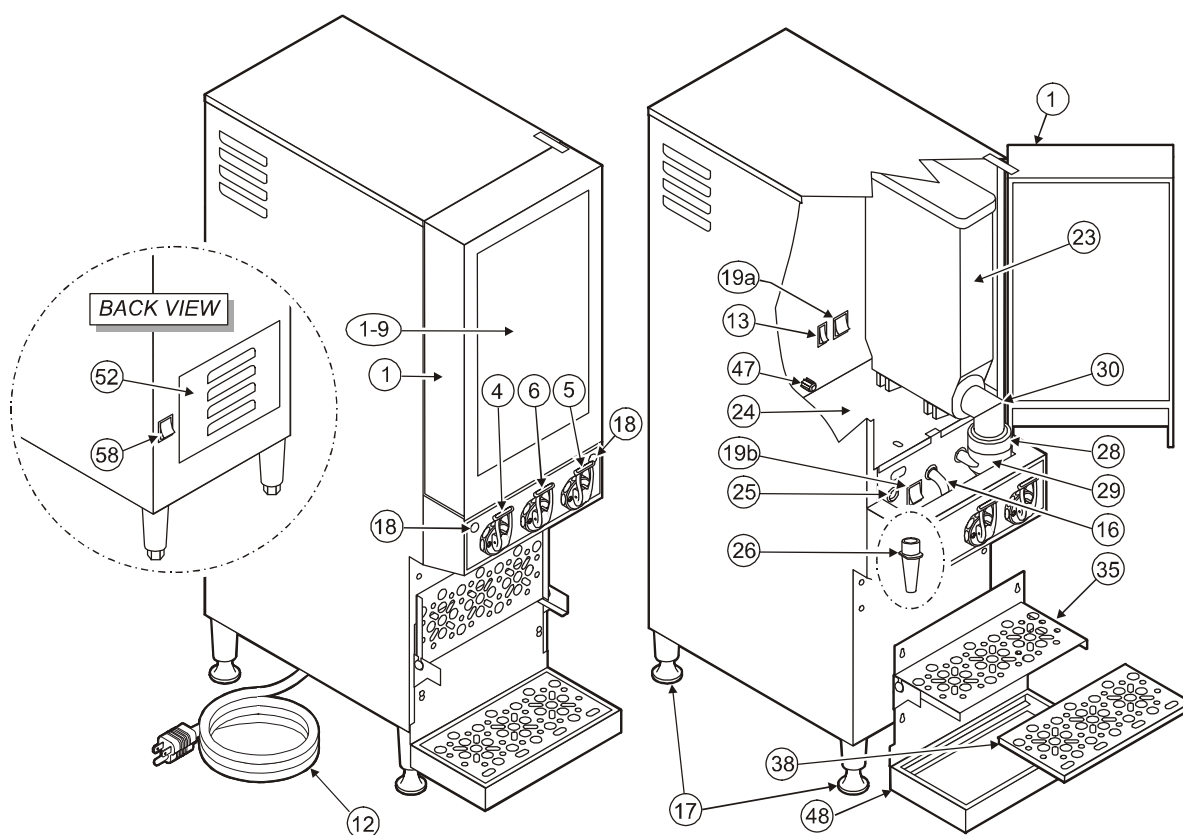


Fig. 1 Features & Operating Controls

ITEM	DESCRIPTION	ITEM	DESCRIPTION
1	DOOR ASSEMBLY	23	PRODUCT CANISTERS (2 ea.)
1-9	ILLUMINATED TRANSLIGHT	24	CANISTER SHELF
4	"COFFEE" DISPENSE SWITCH	25	WATER DISPENSE ADAPTER (3 ea.)
5	"DECAF" DISPENSE SWITCH	26	DISPENSING NOZZLE (3 ea.)
6	"HOT WATER" DISPENSE SWITCH	28	UPPER MIXING CHAMBER (2 ea.)
12	POWER CORD NEMA 5-15P 120V 15A	29	LOWER MIXING CHAMBER (2 ea.)
13	HEATER ON/OFF SWITCH	30	POWDER DISPENSING ELBOW (2 ea.)
16	HOT WATER DISPENSE TUBE	35	FLIP-DOWN CUP GRID
17	ADJUSTABLE LEGS (4 ea.)	38	REMOVABLE DRAIN GRID
18	(R) POWER ON INDICATOR LIGHT (L) READY INDICATOR LIGHT	47	AUGER DRIVE (2 ea.)
19a	(TOP) SOLENOID ON/OFF SWITCH	48	DRIP TRAY ASSEMBLY
19b	(BOT) SERVE/SANITIZE SWITCH	52	REAR ACCESS PANEL
		58	POWER ON/OFF SWITCH

PRECAUTIONS AND GENERAL INFORMATION



WARNING: Electric Shock Hazard

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock.



WARNING: Injury Hazard

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical and plumbing codes. Failure could result in property damage and personal injury.



WARNING Electric Shock Hazard

Appliance must be properly grounded to prevent possible shock hazard. DO NOT assume a plumbing line will provide such a ground. Electrical shock will cause death or serious injury.



WARNING: Burn Hazard

This appliance dispenses very hot liquid. Serious bodily injury from scalding can occur from contact with dispensed liquids.

This appliance is intended for commercial use only.

This appliance is intended for use to dispense beverage products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.

Except as noted, this piece of equipment is made in the USA and has American sizes on hardware. All metric conversions are approximate and can vary in size.

The following trouble shooting, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.

This manual should be considered a permanent part of this appliance. The manual must remain with the appliance if it is sold or moved to another location.



CAUTION: Equipment Electrical Damage

DO NOT plug in or energize this appliance until all *Installation Instructions* are read and followed. Damage to the Brewer will occur if these instructions are not followed.




CAUTION: Burn Hazard

Exposed surfaces of the appliance and any container used to hold the dispensed liquid may be HOT to the touch, and can cause serious burns.

AGENCY LISTING INFORMATION

This dispenser is  and  listed under UL file E9253.

This dispenser meets  Standard 4 only when installed, operated and maintained in accordance with the enclosed instructions.



E9253



E9253



STD 4

INSTALLATION

READ THIS CAREFULLY BEFORE STARTING THE INSTALLATION



CAUTION EQUIPMENT ELECTRIC DAMAGE

DO NOT plug in or energize this appliance until all Installation Instructions are read and followed. Damage to the Brewer will occur if these instructions are not followed.



CAUTION UNSTABLE EQUIPMENT HAZARD

It is very important for safety and for proper operation that the appliance is level and stable when standing in its final operating position. Provided adjustable legs must be installed at each corner of the unit. Failure to do so will result in movement of the dispenser which can cause personal injury and/or damage to brewer.

NOTE: Water supply inlet line must meet certain minimum criteria to insure successful operation of the dispenser. Bloomfield recommends 1/4" copper tubing for installation of less than 12 feet and 3/8" for more than 12 feet from a 1/2" water supply line.

Unpack the unit. Inspect all components for completeness and condition. Ensure that all packing materials have been removed from the unit.

LEVELING THE UNIT

Verify that an adjustable leg is installed at each corner of the dispenser.

Set dispenser in its operating location. Level the dispenser. A spirit level should be placed on the top of the unit, at the edge, as a guide when making level adjustments.

Level the unit from left to right and front to back by turning the adjustable feet. Be sure all four feet touch the counter to prevent tipping.

PLUMBER'S INSTALLATION INSTRUCTIONS

Dispenser should be connected to a **POTABLE WATER, COLD WATER** line. Flush water line before connecting to dispenser.

DO NOT use a saddle valve with a self-piercing tap for the water line connection. Such a tap can become restricted by waterline debris. For systems that must use a saddle tap, shut off the main water supply and drill a 3/16" (minimum) tap for the saddle connection, in order to insure an ample water supply. Remember to flush the line prior to installing the saddle.

The dispenser must be installed on a water line with average pressure between 20 PSI and 90 PSI. If your water pressure exceeds 90 PSI at anytime, a pressure regulator must be installed in the water supply line to limit the pressure to not more than 90 PSI in order to avoid damage to lines and solenoid.

A water shut-off valve should be installed on the incoming water line in a convenient location (Use a low restriction type valve, such as a 1/4-turn ball valve, to avoid loss of water flow thru the valve.

Model 9461KFT requires a 1/4" female flare fitting to connect to the water inlet fitting on the bottom of the unit.

INSTALLATION (continued)

NSF requires 4" legs for cleaning underneath unit. A flex line or loops of copper tubing from water supply should be used if the unit will be moved. See Figure 2 below.

NOTE: This equipment must be installed to comply with all applicable federal, state and local plumbing codes and ordinances.

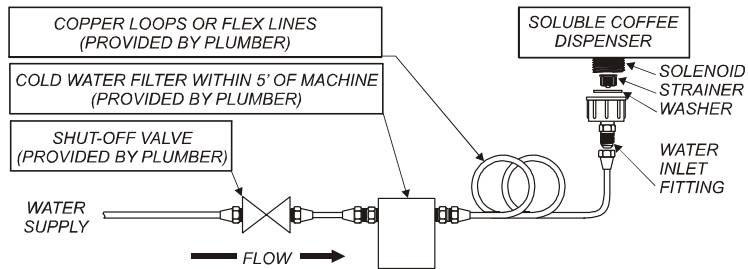


Fig. 2a Water Supply Installation - Cold Water

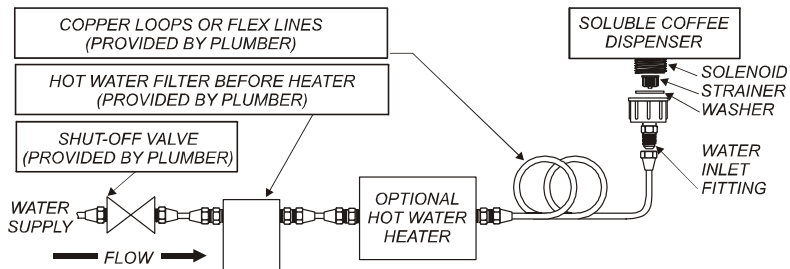


Fig. 2b Water Supply Installation - Hot Water

The DRIP TRAY pan is equipped with a drain outlet. Bloomfield recommends that this drain outlet be connected to 1/2" I.D. flexible tubing and routed to a building drain. If a drain line is not used, the supplied plug on the pan drain fitting must remain in place.

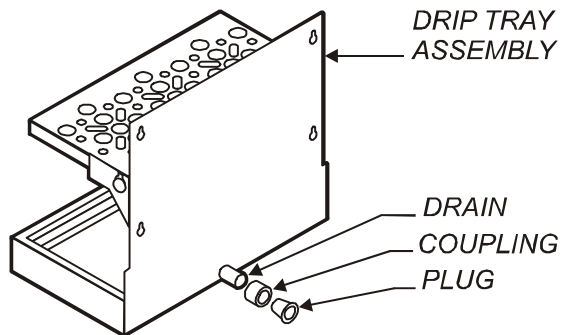


Fig. 3 Drain Line Connection

INSTALLATION (continued)

IMPORTANT:

The ground prong of the plug is part of a system designed to protect you from electrical shock in the event of internal damage. Never cut off the ground prong nor twist a blade to fit an existing receptacle. Contact a licensed electrician to install the proper circuit and receptacle.

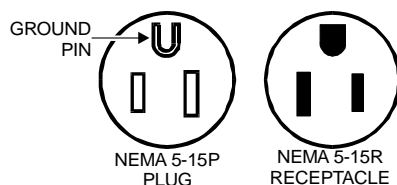


Fig 4. Power Connection

IMPORTANT:

Connecting the unit to the wrong voltage will damage the dispenser or result in decreased performance. Such damage is not covered by warranty.

IMPORTANT: Do not connect dispenser to electrical power until you are ready to fill the tank. See instructions at left.

ELECTRICIAN'S INSTALLATION INSTRUCTIONS

REFER TO ELECTRICAL SPECIFICATIONS - Page 1

Check the nameplate to determine correct electrical service required for the dispenser to be installed.

IMPORTANT: Before connecting to electricity, make sure the dispenser is connected to the water supply.

Model 9461KFT requires a dedicated 120 volt single phase 15 amp circuit connected to a properly grounded NEMA 5-15R receptacle.

STARTUP

Be sure the HEATER ON/OFF SWITCH (item 13) is OFF, then connect appliance to electric power. Press the POWER ON/OFF SWITCH (item 58) to the ON position. POWER ON light will glow.

The tank will begin filling. When the tank is full, press the HEATER ON/OFF SWITCH and SOLENOID ON/OFF SWITCH to ON. The elements will be energized and the tank will begin to heat. When the water has reached proper dispensing temperature, the READY light will glow.

Do not install product canisters yet. Place a container under a dispense nozzle and flow water until all air is purged from the valves and lines. Repeat for each of the three nozzles.

Be sure drip pan/drip tray is properly assembled and installed.

INITIAL ADJUSTMENTS

Tank temperature thermostat is factory set at 198°F. If a lower temperature is necessary:

Remove cabinet top panel. Thermostat on right controls tank temperature. To lower temperature setting, turn stem counter-clockwise.

OPERATION - DISPENSING COFFEE

PREPARATION

Press the SOLENOID ON/OFF SWITCH to *ON*.

Press the SERVE/SANITIZE switch to *SERVE*.

Fill PRODUCT CANISTERS with the appropriate product.

Left (large canister) - Regular Coffee

Right (small canister) - Decaf Coffee

Install PRODUCT CANISTERS on the CANISTER SHELF.

The AUGER DRIVE must engage the AUGER COUPLING.

Turn POWDER DISPENSE ELBOWS *DOWN*, so that they are centered in the opening of the UPPER MIXING CHAMBERS.

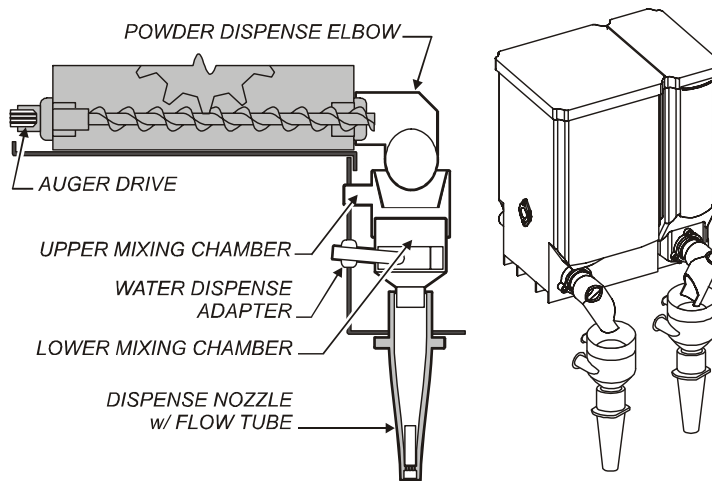


Fig. 5 Dispensing System Assembly

SERVING

Place an appropriate container under the DISPENSE NOZZLE. Use the POSITIONING BRACKET to accurately position the container.

If the NOT READY light is lit, water temperature is too low for dispensing. Wait until the NOT READY light goes off.

Pull the handle of the DISPENSE SWITCH until the product in the container is near the desired level, then release the handle.

DO NOT remove the container for several seconds after releasing the handle. Water in the mixing chamber will require this time to drip out as coffee.



CAUTION
Burn Hazard

Dispense nozzles may be HOT to the touch, and can cause serious burns.



CAUTION
Burn Hazard

To avoid splashing or overflowing hot liquids, ALWAYS place an empty container under the dispense nozzle before pulling the dispense handle. Failure to comply can cause serious burns.

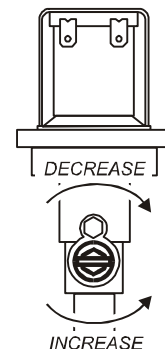
IMPORTANT:

Coffee will continue to flow for several seconds after the dispense handle is released.

DO NOT remove the container until all flow has stopped.

NOTE: Should WATER VOLUME adjustment be required:

See page 12 for adjustment instructions. Turn adjustment screw CLOCKWISE to decrease water flow; COUNTERCLOCKWISE to increase water flow.



CLEANING INSTRUCTIONS



CAUTION BURN HAZARD

Dispensing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.



CAUTION ELECTRIC SHOCK HAZARD

DO NOT pour or splash water into any controls or wiring.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the dispenser or components.

PROCEDURE: Clean Coffee Dispenser

PRECAUTIONS: None

FREQUENCY: Daily

TOOLS: None Required

1. Press the SERVE/SANITIZE SWITCH to *SANITIZE*.
2. Place an empty 1/2 gallon container under the "COFFEE" dispense nozzle. Pull the "COFFEE" dispense handle for 15 seconds. Discard all water generated.
3. Repeat for the "DECAF" dispenser.
4. Visually inspect UPPER and LOWER MIXING CHAMBERS for condition and proper assembly.
5. Visually inspect PRODUCT CANISTERS for condition. Refill as necessary.
6. Press the SERVE/SANITIZE SWITCH to *SERVE*.
7. Close all panels.

Procedure is complete

CLEANING INSTRUCTIONS (continued)

PROCEDURE: Clean Coffee Dispenser

PRECAUTIONS: Disconnect dispenser from electric power.
Allow dispenser to cool.

FREQUENCY: Weekly

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge
Soft Bristle Brush, Bottle Brush

1. Disconnect dispenser from electric power.
Allow dispenser to cool.
2. Remove PRODUCT CANISTERS and DRIP TRAY.
3. Remove DISPENSING NOZZLES by turning 1/4 turn and pulling straight down.
4. Remove UPPER and LOWER MIXING CHAMBERS.
Disassemble into separate components.
5. Wash nozzles and mixing chamber components in warm water with mild detergent. Use appropriate soft brushes to clean caked-on product.
6. Rinse mixing components with clear water. Drain thoroughly and allow to air dry.
7. Empty and clean product canisters (See page 10).
8. Empty and clean DRIP TRAY.
9. Clean DRAIN PAN:
 - a. If not plumbed to drain, remove, empty and rinse with clear water. Allow to dry, then reinstall.
 - b. If plumbed to drain, scrub with a mild detergent solution and a soft bristle brush. Rinse with clear water.
10. Remove CANISTER SHELF. Wipe VACUUM CHAMBER and underside of shelf. Reinstall shelf.
11. Wipe interior and exterior of dispenser with a clean cloth dampened with warm water and mild detergent. Rinse with a clean cloth dampened with warm water. Be sure to clean mixing chamber area behind dispense switches thoroughly. **IMPORTANT:** DO NOT allow water to drip or spill into any controls or wiring.
12. Reassemble:
Verify that TANK HEAT SWITCH is ON, SOLENOID OFF ON SWITCH is ON, and that SERVE/SANITIZE SWITCH is in the SERVE position.

Reinstall DISPENSE NOZZLES.

Reinstall UPPER and LOWER MIXING CHAMBERS.

Reinstall PRODUCT CANISTERS and DRIP TRAY.

Close all panels and reconnect dispenser to electric power.

Procedure is complete



CAUTION BURN HAZARD

Dispensing and serving temperatures of coffee are extremely hot.
Hot coffee will cause serious skin burns.

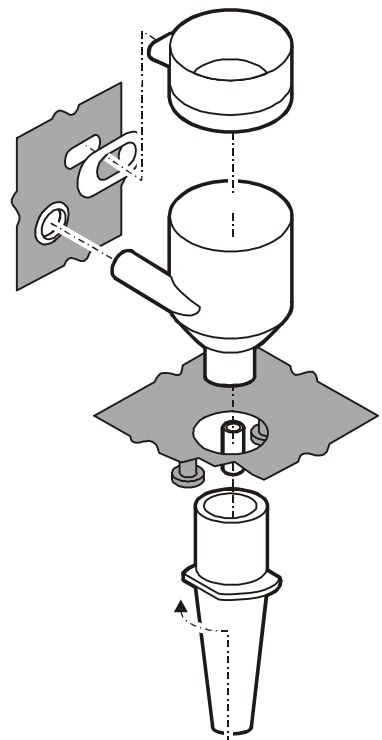


CAUTION ELECTRIC SHOCK HAZARD

Do not submerge or immerse dispenser in water.
DO NOT pour or splash water into any controls or wiring.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the dispenser or components.



*Mixing Components
Assembly Diagram*

CLEANING INSTRUCTIONS (continued)

PROCEDURE: Clean Product Canisters

PRECAUTIONS: None

FREQUENCY: Monthly

TOOLS: Mild Detergent, Clean Soft Cloth or Sponge
Soft Bristle Brush, Bottle Brush

1. Remove CANISTERS from dispenser.
2. Remove CANISTER LIDS and empty all product from CANISTERS.
3. Disassemble AUGER from canister.
NOTE: While the AGITATOR wheel and spring assembly *may* be removed from the canister, Bloomfield recommends that it be removed *only if necessary for repair*.
4. Wash canister components in warm water with mild detergent. Use appropriate soft brushes to clean caked-on product.
5. Rinse canister components with clear water. Drain thoroughly and allow to air dry.
6. Reassemble CANISTERS.
7. Install POWDER DISPENSE ELBOWS on canisters.
Fill PRODUCT CANISTERS with the appropriate product.
Left hopper - Regular Coffee
Right hopper - Decaf Coffee
Reinstall CANISTERS LIDS
8. Install PRODUCT CANISTERS on the CANISTER SHELF.
The AUGER DRIVE must engage the AUGER COUPLING.

Procedure is complete



CAUTION BURN HAZARD

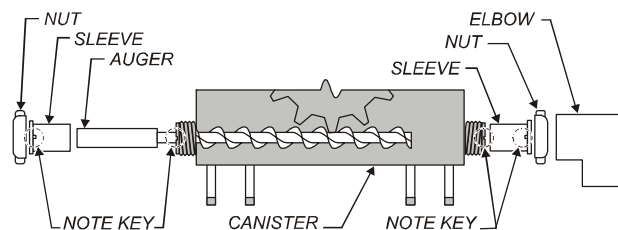
Brewing and serving temperatures of coffee are extremely hot. Hot coffee will cause serious skin burns.

IMPORTANT:

DO NOT use steel wool, sharp objects, or caustic, abrasive or chlorinated cleansers to clean the dispenser or components.

IMPORTANT:

Left and right canisters use identical internal components. Use care to reassemble components in the proper order and position so that "COFFEE" mounts to the left and "DECAF" mounts to the right.



TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to brewer	Power switch <i>off</i>	Turn power switch <i>on</i>
	Circuit breaker off or tripped	Reset circuit breaker
	Hi-limit tripped	Allow to cool, reset hi-limit
Water not heating	Tank heat switch off	Turn tank heat switch on
	Heating thermostat set too low	Set to desired temperature
	Damaged element(s)	Replace element(s)
	Damaged thermostat	Replace heating thermostat
	Damaged contactor	Replace contactor
Tank does not fill	Power switch <i>off</i>	Turn power switch <i>on</i>
	Water supply off	Reestablish water supply
	Inlet solenoid screen plugged	Clean solenoid screen
	Water level probe damaged	Replace probe
	Water level board damaged	Replace water level board
	Inlet solenoid damaged	Replace solenoid
Power light does not come on	Power light damaged	Replace power light
Not ready light does not go off (water is at desired temperature)	Dispense thermostat set too high	Set to desired temperature
No product dispensed	Canister empty	Refill canister
	Serve/sanitize switch in <i>sanitize</i>	Set switch to <i>serve</i>
	Hopper improperly assembled or damaged	Reassemble or replace hopper
	Speed control not properly set or damaged	Adjust or replace speed control
	Auger motor damaged	Replace auger motor
No water dispensed (both coffee and decaf)	Solenoid switch <i>off</i>	Set switch to <i>on</i>
No water dispensed (any one dispenser)	Damaged brew solenoid	Replace brew solenoid
No product or water dispensed	Damaged dispense switch	Replace dispense switch
Product clumps instead of mixing	Mixing assembly mis-assembled	Assemble properly
	Hopper shelf misassembled	Properly install shelf
	Vacuum system clogged	Clean vacuum blower, chamber and tubing MUST BE PERFORMED BY QUALIFIED TECHNICIAN ONLY!
	Vacuum blower damaged	Replace vacuum blower

NOTE: Always check wiring for damage and tight connections.

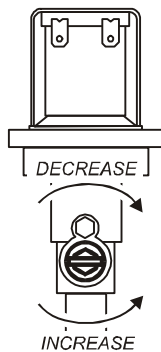
SERVICING INSTRUCTIONS

PROCEDURE: Adjust Water Volume

PRECAUTIONS: Disconnect brewer from electric power.
Allow brewer to cool.

FREQUENCY: As required (water volume is too high or low,
or as required for coffee taste)

TOOLS: Flat Blade Screwdriver
#2 Phillips Screwdriver



1. Carefully remove product canisters. Place an appropriate container in position under the dispense nozzles.
2. Carefully remove panel #33 to access water valves. Position panel out of the way. Be careful not to damage fan or connecting wires attached to panel.
3. Set the SERVE/SANITIZE SWITCH to *SANITIZE*.
4. Pull and hold a dispense handle, then turn associated water valve adjustment screw until the desired level in the mixing chamber is achieved.
Turn **COUNTERCLOCKWISE** to increase flow
Turn **CLOCKWISE** to decrease flow.
5. Pull individual dispense handles several times to verify new flow settings.
6. Replace rear panel. Set SERVE/SANITIZE SWITCH to *SERVE*, then reinstall product canisters.

Procedure is complete

SERVICING INSTRUCTIONS (continued)

PROCEDURE: Adjust Mixture

PRECAUTIONS: None:

FREQUENCY: Initial Setup, or as required

TOOLS: Water volume calibrated in fluid ounces
Scale calibrated in grams
Stopwatch
Container to collect dispensed powder

NOTE; Adjust water volume (see page 12) before adjusting mixture.

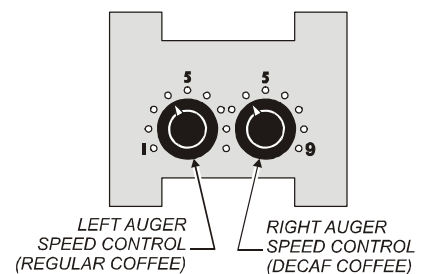
Recommended ratio is:
$$\frac{0.25 \text{ grams of powder}}{\text{fluid ounce of water.}}$$

1. Place a volume measure under the "COFFEE" dispense nozzle.
2. Set the SERVE/SANITIZE SWITCH to *SANITIZE*. This allows water to be dispensed without activating the auger motor.
3. With an accurate stopwatch, time how long the dispense handle must be held in order to deliver ten ounces to the volume measure. Note this time. Return the SERVE/SANITIZE SWITCH to *SERVE*.
4. Calibrate the scale for the tare weight of the container to be used to collect the powder.
5. Thoroughly dry all components of the "COFFEE" mixing assembly.
6. Set SOLENOID SWITCH to *OFF*. This allows the auger motor to run without dispensing water.
7. Activate the dispense for an amount of time noted in step 3.
8. Weigh the dispensed powder. The recommended ratio is: 0.25 grams of powder per fluid ounce of water. The auger should deliver exactly 2.5 grams of powder in the time noted in step 3.
9. If necessary, adjust the LEFT AUGER SPEED CONTROL on the SPEED CONTROL BOARD. Turn clockwise to increase delivered weight of powder, counterclockwise to decrease.
10. Repeat procedure for "DECAF" side.
11. Return SERVE/SANITIZE to *SERVE* and SOLENOID ON/OFF SWITCH to *ON*.

Procedure is complete

From this setting, weight of delivered powder may be adjusted to taste with the AUGER SPEED CONTROLS.

NOTE: Speed control position 4 will deliver approximately .25 grams per ounce



SERVICING INSTRUCTIONS (continued)



CAUTION - ELECTRIC SHOCK HAZARD

Panels removed for this procedure may expose live electrical circuits. Use due caution around wiring and connectors.

PROCEDURE: Program Portion Control

PRECAUTIONS: Possible exposed electrical circuits

FREQUENCY: When needed

TOOLS: #2 Phillips Screwdriver
Small pointed stylus (or ballpoint pen)

Switch #1, #2, or #3 can be turned ON to enable portion control for that dispensing nozzle.

#1 - COFFEE

#2 - HOT WATER

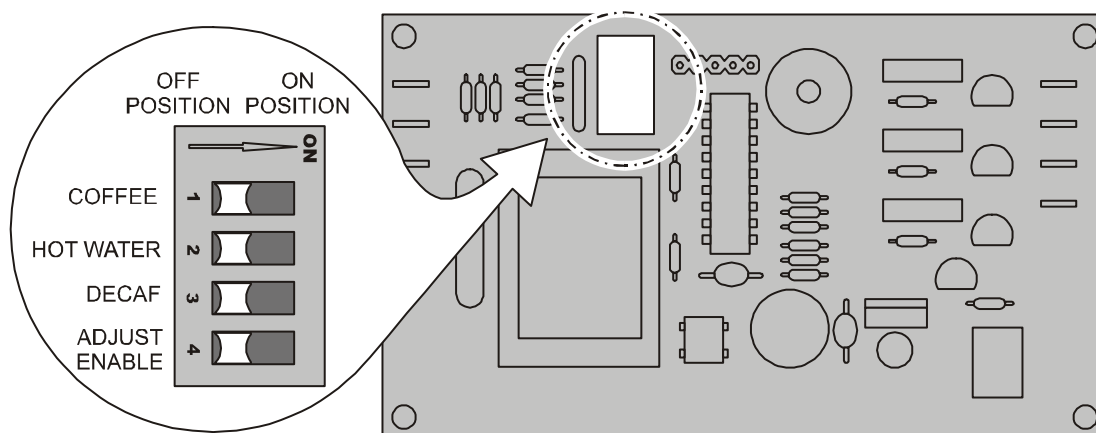
#3 - DECAF

To return to manual dispensing:

1. Turn power switch OFF.
2. Remove drip tray and splash shield.
3. Move switch for desired position to OFF.
4. Reinstall Splash Shield and Drip Tray. Turn dispenser power switch ON.

1. Turn dispenser power switch OFF.
2. Remove drip pan and splash shield to access portion control board.
3. Enable adjustment program by moving switch #4 to ON. To adjust "coffee" portion control, move switch #1 to ON. To adjust "hot water" portion control, move switch #2 to ON. To adjust "decaf" portion control, move switch #3 to ON.
4. Turn dispenser power switch ON.
5. Place an empty container under the nozzle of the valve to be set. Pull the handle to start product flow. When the desired volume is reached, release the handle to stop the flow and enter this volume into memory. This process may be repeated any number of times until the exact desired volume is achieved.
6. Repeat for all valves to be set.
7. Turn dispenser power switch OFF.
8. Move switch #4 to OFF. Leave switches #1, #2 and/or #3 in the ON position if portion control is desired for that dispenser.
9. Reinstall Splash Shield and Drip Tray. Turn dispenser power switch ON.

Procedure is complete



SERVICING INSTRUCTIONS (continued)

PROCEDURE: Delime the Water Tank

PRECAUTIONS: Disconnect dispenser from electric power.
Allow brewer to cool.

FREQUENCY: As required (dispenser slow to heat)

TOOLS: Deliming Solution
Protective Gloves, Goggles & Apron
Mild Detergent, Clean Soft Cloth or Sponge
Bristle Brush, Bottle Brush
Large Sink (or other appropriate work area)

1. Disconnect dispenser from electric power. Turn off the water shut-off valve.
2. Remove the tank lid assembly.
3. Mix 8 quarts of deliming solution according to the manufacturer's directions. Carefully pour the deliming solution into the water tank. Lower the lid assembly back onto the tank. Allow to sit for 30 minutes, or as directed by the manufacturer.
4. At end of soaking period, open the drain assembly and drain solution from tank into an appropriate contain for disposal.
5. Remove lid assembly from tank. Thoroughly rinse internal components of lid assembly with clear water. Using a stiff bristle brush, scrub the heating element to remove lime and calcium build-up. Rinse with clean water. Store lid assembly in a safe location.
6. Using a stiff bristle brush, scrub the interior of the water tank to remove lime and calcium build-up. Rinse with clean water and drain.
7. Reinstall tank lid assembly. Verify that all internal components of the dispenser are dry, then reinstall the top panel.
8. Reconnect dispenser to electrical supply and reconnect water supply.
9. Place the SERVE/SANITIZE SWITCH in SANITIZE position. Run at least one gallon through each dispense nozzle and discard all water generated.
10. Verify that TANK HEAT SWITCH is *ON*, and that SERVE/SANITIZE is in the SERVE position and the SOLENOID SWITCHES is *ON*. Close all panels.

Procedure is complete



CAUTION - CHEMICAL BURN HAZARD

Deliming chemicals are caustic. Wear appropriate protective gloves and goggles during this procedure.

Never siphon deliming chemicals or solutions by mouth.

This operation should only be performed by qualified and experienced service personnel.

IMPORTANT: DO NOT spill, splash or pour water or deliming solution into or over any internal component other than the inside of the water tank.

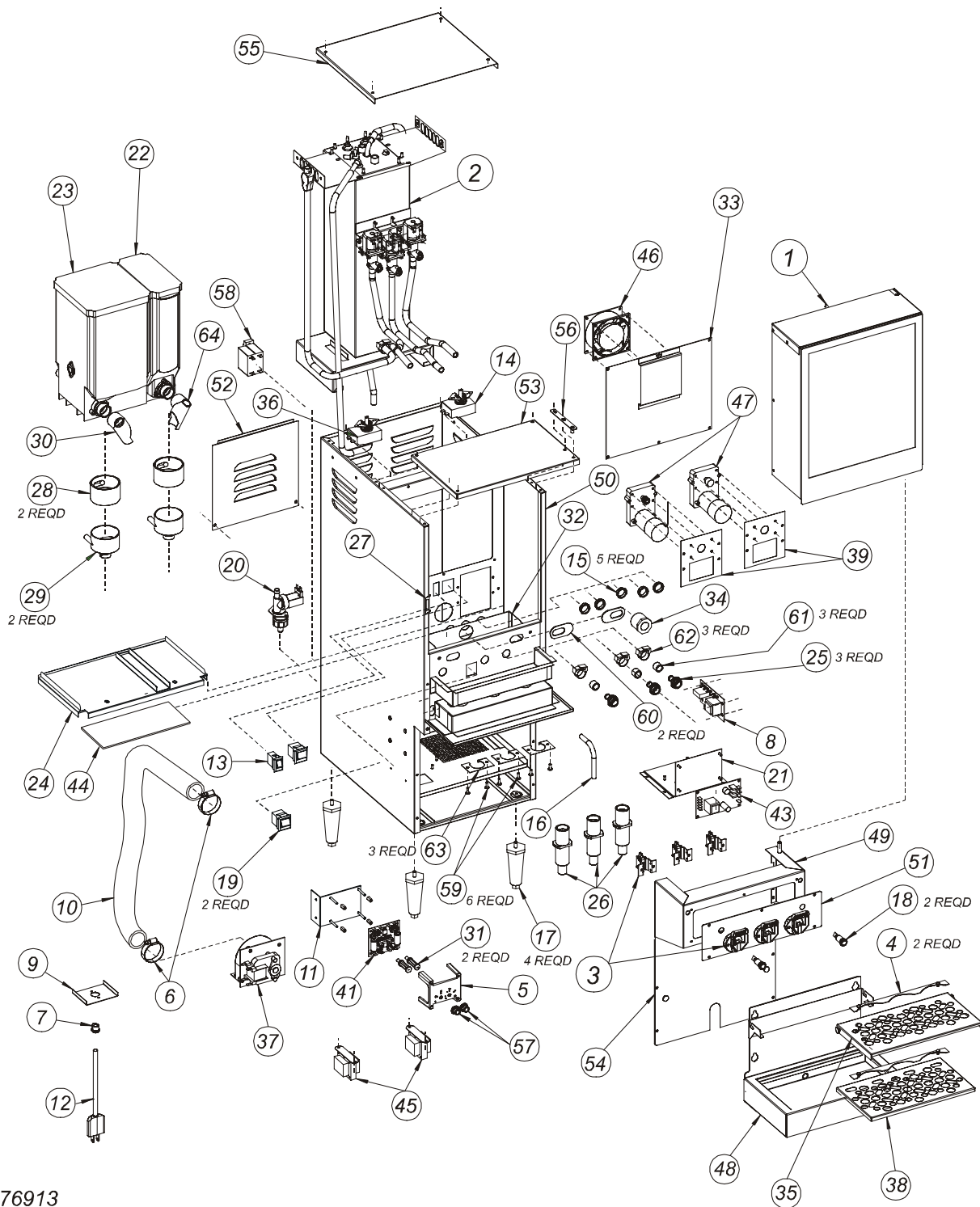
IMPORTANT: DO NOT allow any internal wiring components to come into contact with the deliming solution. Take care to keep all internal components dry.

NOTE: Repeat steps 4 thru 6 as required to remove all scale and lime build-up.

NOTE: Normally, silicone hoses do not need to be delimed. Should deliming hoses become necessary, Bloomfield recommends replacing the hoses.

EXPLODED VIEW & PARTS LIST

9461 SOLUBLE COFFEE DISPENSER



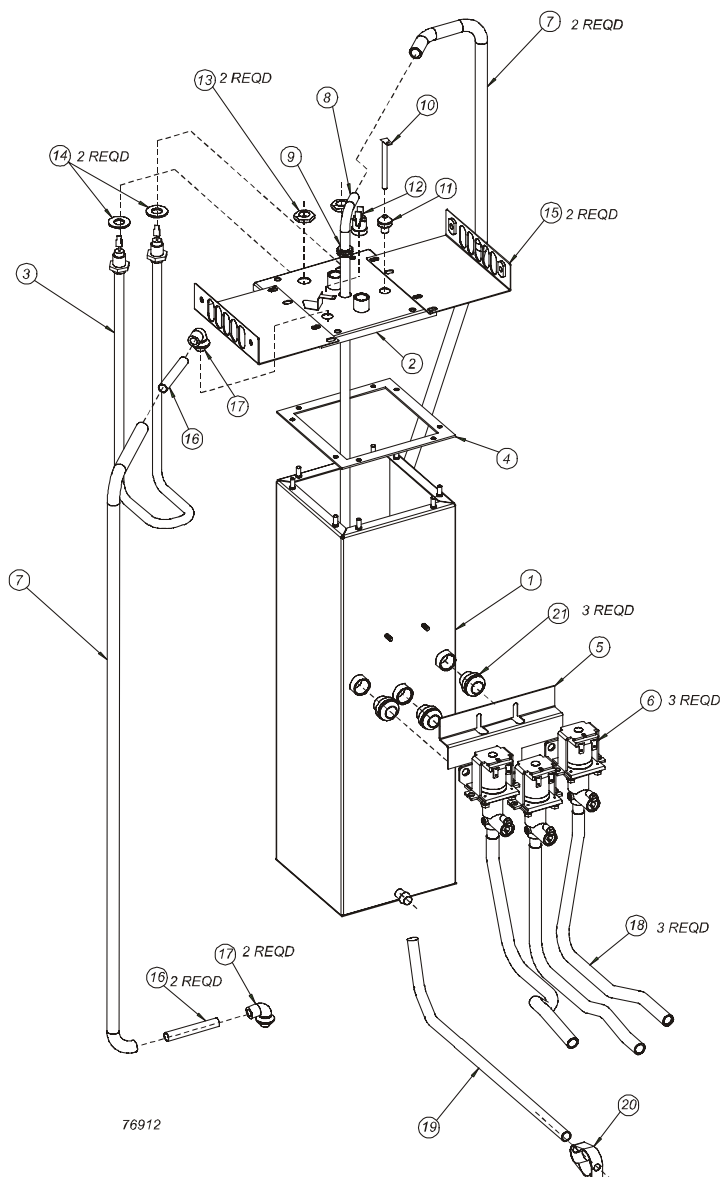
76913

EXPLODED VIEW & PARTS LIST (continued)

ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1		DOOR ASSY SEE EXPLODED VIEW , PAGE 19	1	31	86594	SHAFT, SPEED CONTROL	2
2		TANK ASSY SEE EXPLODED VIEW , PAGE 18	1	32	85732	VACUUM CHAMBER	1
3		SWITCH ASSY SEE EXPLODED VIEW, PAGE 19	3	33	85733	PANEL ASSY, ACCESS	1
4		CUP BRACKET	2	34	85741	BUSHING, REDUCER	1
5	86595	DIAL PLATE, STEAM CONTROL	1	35	86281	CUP GRID	1
6	85906	HOSE CLAMP SS 2.00 MAX DIA	2	36		THERMOSTAT, 174°	1
7		STRAIN RELIEF	1	37		BLOWER, 120V	1
8	66604	CONTROL, LIQUID LEVEL	1	38	86310	GRID, DRAIN PAN	1
9		BRACKET STRAIN RELIEF ADAPTER	1	39	86828	PLATE, GEAR MOTOR MTG	2
10	86831	HOSE, DUCT	1	41	85889	SPEED CONTROL BOARD	1
11	87082	BRACKET, SPEED CONTROL	1	42		CLAMP, HOSE, SHUT OFF	1
12		CORD SET 120V	1	43	86840	PORTION CONTROL BOARD	1
13	66947	SWITCH, ON/OFF VISIROCKER	1	44	85907	GASKET, VACUUM CHAMBER	1
14	86280	THERMOSTAT, 199°	1	45	501201	ASSY TRANSFORMER 120V	2
15	8543-69	BUSHING, SHORTY	5	46		FAN ASSY 120V	1
16		TUBE, HOT WATER 4" SST	1	47	86829	GEAR MOTOR, CANISTERS	2
17	83098	LEG, BLACK 4" w/ FLANGE (pk 4)	4	48	86285	DRAIN PAN, PAINTED BLACK	1
18	8718-31	LIGHT, PILOT, GREEN	2	49	85932	SWITCH HOUSING, PAINTED BLK	1
19	82936	SWITCH, ROCKER, ON/OFF	2	50		HOUSING ASSY, PAINTED BLACK	1
20	84427	SOLENOID, WATER INLET	1	51		SWITCH PANEL ASSY	1
21		BRACKET, PORTION CONTROL BD	1	52	85935	PANEL, ACCESS PAINTED BLACK	1
22	86805	CANNISTER ASSY, SMALL (RIGHT)	1	53		LID, TOP, PAINTED BLACK	1
23	86804	CANISTER ASSY, LARGE (LEFT)	1	54	86287	SPLASH SHIELD, PAINTED BLACK	1
24		SHELF, CANISTER	1	55	85945	TOP COVER, REAR, PAINTED BLK	1
25	86397	ADAPTER, WATER INLET	3	56	85947	TOP PIVOT, PAINTED BLACK	1
26	86315	NOZZLE, DISPENSING	3	57	86675	KNOB, SPEED CONTROL	2
27	85722	LATCH, MAGNETIC	1	58	84098	SWITCH, 2 POLE 50A 50/60HZ	1
28	85724	MIXING CHAMBER, UPPER	2	59		SCREW, SHOULDER, 10-32	6
29	85725	MIXING CHAMBER, LOWER	2	60	86003	SEAL, STEAM TRAP	2
30	86811	CHUTE, LEFT CANISTER	1	61		TUBE, SILICONE, .50 ID X .50 LG	3
				62		CLAMP, SNAPPER, 3/4, PLASTIC	3
				63	86282	NOZZLE STOP	3
				64	86812	CHUTE, RIGHT CANISTER	1

EXPLODED VIEW & PARTS LIST (continued)

TANK ASSEMBLY

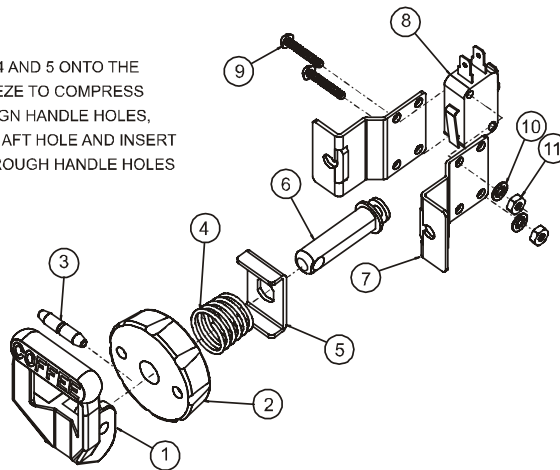


ITEM	PART NO.	DESCRIPTION	QTY	ITEM	PART NO.	DESCRIPTION	QTY
1		TANK ASSY 9461KFT	1	12	67449	HI LIMIT	1
2		LID TANK ASSY 9461KFT	1	13		1/2 NUT (SUPPLIED W/ ELEMENT)	2
3		ELEMENT 120V 1500W	1	14	8043-30	GASKET, HEATING ELEMENT	2
4		GASKET, TANK	1	15		BRACKET TANK 9461KFT	2
5		BRACKET VALVE 9461KFT	1	16	83384	TUBE .38 SST	2
6	83388	VALVE ADJ WATER 120V	3	17	8043-11	ELBOW, SILICONE	2
7	83978	TUBE, SILICONE .312 ID X 30"	2	18	84600	TUBE SILICONE .312 ID X 14	3
8		TUBE, FILL TANK	1	19	86108	TUBE, SILICONE .312 ID X 19	1
9	82390	GROMMET, 3/8 ID	1	20		CLAMP, HOSE SHUT OFF	1
10	85746	PROBE LIQUID LEVEL ASSY	1	21	87000	SLEEVE SOLENOID HOT WATER	3
11	83532	SLEEVE, WATER LEVEL PROBE	1		83457	NUT 8-32 HEX KEPS SS	10

EXPLODED VIEW & PARTS LIST (continued)

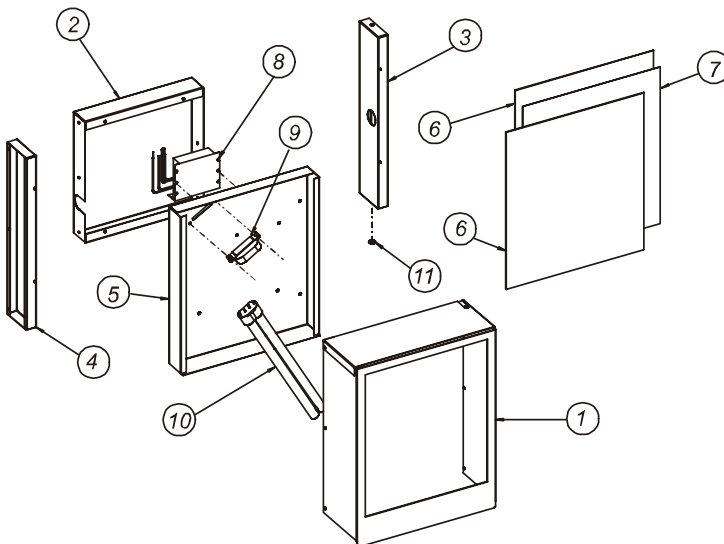
DISPENSE SWITCH ASSEMBLY

PLACE PARTS 2, 4 AND 5 ONTO THE SHAFT #6. SQUEEZE TO COMPRESS THE SPRING. ALIGN HANDLE HOLES, ITEM #1, WITH SHAFT HOLE AND INSERT PIN, ITEM #3, THROUGH HANDLE HOLES TO SECURE



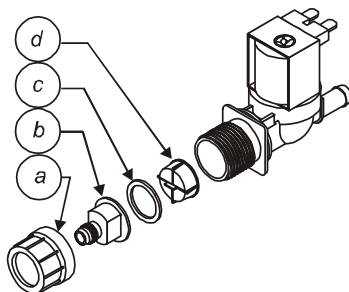
ITEM	PART NO.	DESCRIPTION	QTY
1	85504	HANDLE, SWITCH "COFFEE"	1
	85513	HANDLE, SWITCH "DECAF"	
	85514	HANDLE, SWITCH "HOT WATER"	
2	85502	BONNET, SWITCH ASSY	1
3	85507	PIN, HANDLE	1
4	87050	SPRING, LQ COFFEE SWITCH	1
5	85501	WASHER, SHAFT STOP	1
6	85503	SHAFT, LQ COFFEE SWITCH	1
7	85500	BRACKET, SWITCH MOUNTING	2
8	50198	SWITCH, UNIMAX	1
9		SCREW, 4-40 x.63 SS	2
10		WASHER, INT. LOCK, #4 SS	2
11		NUT, 4-40, SS	2

DOOR ASSEMBLY



ITEM	PART NO.	DESCRIPTION	QTY
1		DOOR BODY	1
2		DOOR, REAR	1
3		DOOR SUPPORT, RIGHT	1
4		DOOR SUPPORT, LEFT	1
5		REFLECTOR	1
6	85482	SIGN PANEL	2
7		TRANSLITE (GRAPHIC PANEL)	1
8	86899	BALLAST, LAMP, 120V	1
9	85519	LAMP BASE	1
10	85520	LAMP, FLUORESCENT	1
11	85851	WASHER, NYLON, .317 ID X .06	1

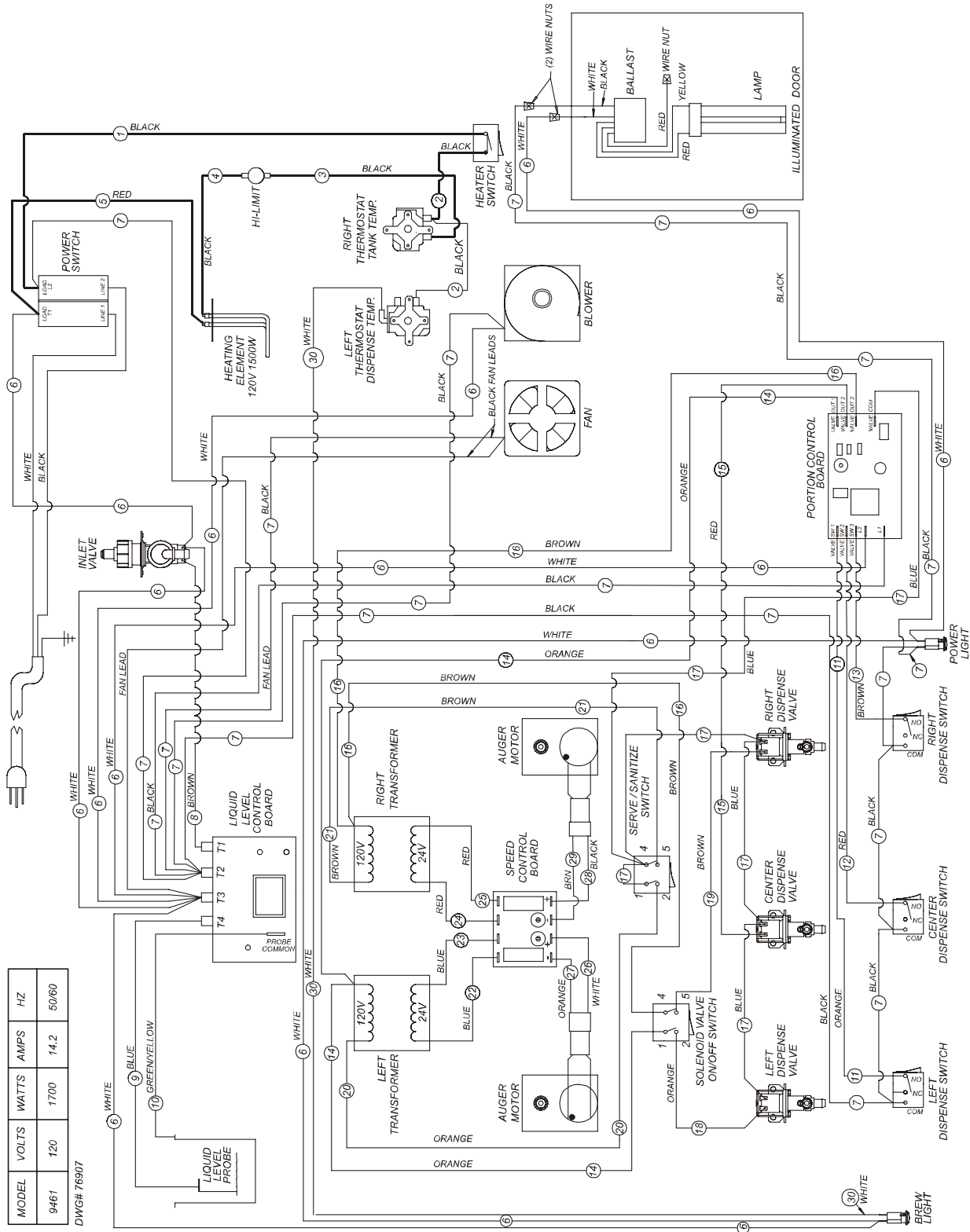
WATER INLET SOLENOID



	PART NO.	DESCRIPTION
	84427	SOLENOID, SINGLE 120V (COMPLETE)
	85218	INLET FITTING KIT (items a, b, c, d)
	82519	INLET STRAINER (item d)

WIRING DIAGRAM

9461KFT



MODEL	VOLTS	WATTS	AMPS	HZ
9461	120	1700	14.2	50/60

DWG# 76907



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SERVICE TRAINING - QUALITY SERVICE



CUSTOMER SATISFACTION



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